

## Raw Bar / Rolls

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| <b>Star Nigiri Plate (6)</b>   | 17 |
| ahi, salmon, hamachi, house made sushi rice, nikiri soy, wasabi, ginger  |    |
| <b>Sashimi</b>   | 22 |
| ahi, hamachi & salmon, seaweed salad, tobiko, togarashi, edamame, avocado, wasabi aioli, soy                     |    |
| <b>Aloha Poké</b>  | 21 |
| ahi, yuzu soy, sesame, mango, red & green onion, jalapeño, tobiko, taro chips                                    |    |
| <b>Spicy Ahi Tuna Roll</b>   | 17 |
| ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper                            |    |
| <b>'Asia de Philly' Roll</b>   | 17 |
| fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, panko, sriracha aioli, sweet soy             |    |
| <b>Crab California Roll</b>  | 17 |
| fresh crab, cucumber, avocado, red leaf lettuce, cilantro, sriracha aioli, sweet soy                             |    |
| <b>Lobster Macadamia Roll</b>  | 22 |
| lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli              |    |
| <b>Sunset Roll</b>   | 21 |
| ahi, hamachi, & salmon sashimi over a fresh crab & avocado roll, cucumber, sesame sauce, sweet soy               |    |
| <b>Shrimp Tempura Roll</b>   | 18 |
| shrimp tempura, fresh crab, avocado, cilantro, cucumber, cayenne honey & wasabi aioli, sweet soy                 |    |
| <b>Naked Buddha Roll</b>      | 17 |
| s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut flakes, spicy sexy sauce             |    |
| <b>Crispy Chicken Spring Roll</b>  | 15 |
| grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce                                       |    |
| <b>Crispy Lobster Spring Roll</b>  | 25 |
| lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce          |    |
| <b>OG Vietnamese Roll</b>  | 17 |
| house braised pork, pickled red onion, shiso, cilantro, shemiji mushroom, cucumber, chives, OG red sauce         |    |
| <b>Mint Thai Chicken Roll</b>  | 15 |
| shredded chicken, mint, rice noodles, mango, papaya, peanuts, peanut sauce duo                                   |    |
| <b>Singapore Bamboo Roll</b>  | 14 |
| marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce                            |    |
| <b>Saigon Summer Roll</b>  | 15 |
| poached prawns, vermicelli noodles, asparagus, asian herbs, sriracha, peanuts, peanut hoisin sauce               |    |

## Small Plates

|   |    |
|---|----|
| <b>Korean Tacos (3)</b>   | 15 |
| grilled soy & michiu marinated prime steak, pickled vegetables, gochujang aioli, corn tortillas   |    |
| <b>Wok Fired Edamame</b>  | 13 |
| garlic, toasted sesame seeds, togarashi, salt & pepper  |    |
| <b>Braised BBQ Pork Buns (3)</b>  | 17 |
| soy, ginger, pulled pork, pickled red onion, cucumber, cilantro   |    |
| <b>Banh Mi Beef Sliders (3)</b>   | 16 |
| traditional with house-pickled slaw, sriracha aioli   |    |
| <b>Wagyu Black Bean Sliders (3)</b>   | 17 |
| sauteéd onion & mushroom, thai basil, scratch black bean sauce  |    |
| <b>Mixed Herb Calamari</b>  | 17 |
| tossed with thai basil, cilantro & rau ram, kaffir lime aioli, blue ginger cocktail sauce   |    |
| <b>Wok Fired Mussels</b>  | 23 |
| steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry   |    |
| <b>Lettuce Wraps</b>  |    |
| cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce. Choice of: Chicken 17 / Shrimp 19 / Pork 16 / Tofu  16 |    |
| <b>Steak Satays (3)</b>   | 21 |
| korean marinade, flame grilled, spicy chili dipping sauce, red onion slaw   |    |
| <b>Thai Coconut Chicken Satays (3)</b>  | 19 |
| thai coconut & lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce  |    |

 This symbol denotes Vegan menu items

\*Please inform us of any allergies & special dietary needs. Consuming raw or undercooked foods, may increase your risk of foodborne illness, especially for those with medical issues.

# STARFISH

laguna beach ★ newport beach

## LUNCH

### Sea

|   |  |
|---|--|
| <b>China Republic Black Bean Prawns or Scallops</b> 27  |  |
| scratch chinese black bean sauce, red bell pepper, bok choy, fresno peppers, choice of rice   |  |
| <b>Kung Pao Prawns or Scallops</b> 27   |  |
| summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice  |  |
| <b>Lemon Pepper Prawns or Scallops</b> 25   |  |
| wok fired, black pepper, lemon, soy, garlic, sautéed spinach, fresno chilies, choice of rice  |  |
| <b>Candy Dragon Prawns</b> 27   |  |
| crispy wok fired in honey citrus glaze, candied walnuts, dragon fruit, choice of rice   |  |
| <b>Szechuan Prawns or Scallops</b> 27   |  |
| crispy prawns tossed in soy, garlic, chili sauce, cilantro, green beans, asparagus, choice of rice  |  |
| <b>Chilean Sea Bass (one of two ways)</b> 51  |  |
| Thai Green Curry - with garlic green beans<br>Chinese Black Bean Sauce - with sautéed bok choy  |  |
| <b>Mahi Mahi (one of two ways)</b> 35   |  |
| Grilled Pineapple Curry - with wok fired vegetables<br>Kung Pao Sauce - with squash, broccoli, bok choy, peanuts  |  |
| <b>Wild Thai Halibut in Banana Leaf</b> 43  |  |
| thai herbs & spices, coconut rice, steamed in banana leaf, flour tortillas, macadamia nuts, creamy chili basil sauce  |  |
| <b>Grilled White Miso Black Cod</b> 41  |  |
| roasted sweet yam, sautéed shemiji mushrooms, green & yellow squash, misoyaki sauce   |  |
| <b>Sweet &amp; Sour Halibut</b> 45  |  |
| 8 oz pan roasted halibut, topped with wok fired prawns, pineapple, bell pepper, onion, broccoli, house sweet & sour sauce, coconut rice                       |  |
| <b>Mahi Mahi "Hot Fish"</b> 27  |  |
| wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas, choice of rice  |  |
| <b>Seafood Thai Curry</b> 36  |  |
| wild halibut, sea bass, salmon, prawns, scallops & regional mussels, spicy coconut red curry sauce, thai basil, red & green bell pepper sauté, choice of rice |  |

### Land

|  |  |
|--|--|
| <b>Cambodian Black Pepper Filet</b> 43   |  |
| cubed filet mignon, wok fired, house pepper sauce, red onion, broccolini, tomato, thai chili lime dipping sauce, choice of rice                            |  |
| <b>Thai Spicy Beef with Basil</b> 25   |  |
| steak strips, wok fired, green bean, red bell pepper, asparagus, fresh thai basil, sweet & spicy glaze, choice of rice                                     |  |
| <b>Mongolian Beef</b> 25   |  |
| thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze, choice of rice  |  |
| <b>Moo Shu</b> 23  |  |
| wok fired all natural pork or chicken, wild mushroom, egg, asparagus, jicama, rainbow carrot, garlic soy, with steamed tortillas                           |  |
| <b>Thai Curry Chicken</b> 26   |  |
| grilled chicken breast, potato, edamame, spinach, tomato, panang curry, choice of rice   |  |
| <b>General Star's Spicy Chicken</b> 21   |  |
| wok fired chicken breast in a sweet & tangy sauce, snow peas, asparagus, carrots, choice of rice   |  |
| <b>Hong Kong Lemon Chicken</b> 23  |  |
| panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce, choice of rice  |  |
| <b>Kung Pao Chicken</b> 23   |  |
| summer squash, water chestnuts, bell peppers, peanuts, green onion, chili pods, choice of rice   |  |
| <b>Slow Cooked Baby Back Wet Ribs</b>  |  |
| half rack 20 / full rack 40<br>all natural Duroc Family Farms pork ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce, with spicy asian slaw or rice |  |
| <b>Cantonese Coastal Baby Back Dry Ribs</b>  |  |
| half rack 20 / full rack 40<br>all natural Duroc Family Farms pork ribs, dry rubbed & cooked in house 7 spice, with spicy asian slaw or rice               |  |

## Salads / Broth

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|--|----|
| <b>Cambodian Cucumber Salad</b>  | 15 |
| thinly sliced cucumbers, asian herb mix, garlic roasted tomatoes, lime crab paste dressing   |    |
| <b>Shiro Miso Salmon Salad</b>   | 23 |
| miso marinated salmon, organic baby greens, garlic roasted baby heirloom tomatoes, sesame miso vinaigrette   |    |
| <b>Crab Mango Noodle Salad</b>   | 23 |
| fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, peanuts, cilantro, nouc cham   |    |
| <b>Asian Sesame Chopped Salad</b>  | 19 |
| pulled chicken, roasted red bell pepper, jicama, wok fired corn, iceberg & mixed greens, cucumber, red cabbage, wonton strips, white sesame dressing   |    |
| <b>Seared Ahi Salad</b>  | 24 |
| sesame and coriander rubbed ahi, organic baby greens, tomatoes, quinoa, organic rainbow carrots, walnuts, wasabi dressing, yuzu drizzle  |    |
| <b>Vietnamese Pho Soup</b>   |    |
| rice noodles, cilantro, aromatic broth, onion, classic herb plate. Choice of:<br>Chicken 17 / Steak 18 / Prawns 19<br>Asian Vegetable  17 / Organic Non-GMO Tofu  17 |    |
| <b>Wonton Soup</b> chicken & shrimp wontons,   | 18 |
| water chestnuts, spinach, sesame oil   |    |

## Dumplings / Wontons

|   |    |
|---|----|
| <b>Shao Mai (7) hand folded</b>   | 17 |
| traditional pork & shrimp dumplings, steamed  |    |
| <b>Shrimp Dumplings (5) hand folded</b>   | 16 |
| chopped prawn, green onion, ginger, napa cabbage, chili flake soy, steamed or pan fried   |    |
| <b>Pork Dumplings (5) hand folded</b>   | 15 |
| cabbage, green onion, soy, steamed or pan fried   |    |
| <b>Silk Road Potstickers (5) hand folded</b>  | 16 |
| shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried        |    |
| <b>Chicken Wontons (5) hand folded</b>  | 14 |
| cremini mushroom, ginger, sesame, garlic scallion soy dipping sauce, steamed or pan fried |    |
| <b>Chili Fire Wontons (7) hand folded</b>   | 19 |
| shrimp & chicken, sesame, spicy chili oil, steamed  |    |
| <b>Crab Wontons (5) hand folded</b>   | 15 |
| fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce    |    |

## Vegetables

|   |    |
|---|----|
| <b>Sambal String Beans</b>  | 14 |
| string bean stir fry, white onion, red onion, fresno peppers, chili paste, soy, crispy shallots |    |
| <b>Sichuan Japanese Eggplant</b>  | 14 |
| house chili soy, red & green bell peppers, garlic, white onion, sesame                          |    |
| <b>Vegetable Moo Goo Gai Pan</b>  | 16 |
| wok tossed seasonal asian vegetables, garlic ginger sauce, choice of rice                       |    |
| <b>Thai Vegetable Green Curry</b>   | 21 |
| green beans, broccoli, snow peas, bok choy, carrot, choice of rice                              |    |

## Noodles / Rice

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|--|----|
| <b>SoLag Drunken Noodle</b>  | 15 |
| house cut fresh pad see ew noodle, garlic soy, hint of heat, thai basil, red bell pepper, onion, egg, cherry tomato, chili flake     |    |
| <b>Rickshaw Ramen Noodle</b>   | 21 |
| brothless ramen, wok fired chopped prawn & Duroc ground pork, spicy chili garlic sauce, bean sprouts, cucumber, peanuts, green onion |    |
| <b>Bangkok Spicy Udon</b>  | 23 |
| prawns, grilled chicken, green & red bell peppers, rainbow carrot, onion, thai basil   |    |
| <b>Wild Mushroom Garlic Noodle</b>   | 17 |
| king, shemiji, cremini mushrooms, tomato, bean sprouts, pea sprouts, thai basil  |    |
| <b>Pad Thai</b>  | 16 |
| rice noodles, egg, green onion, carrot, cilantro, bean sprouts, fresh tamarind, peanuts  |    |
| <b>Chow Mein</b>   | 15 |
| red & green bell pepper, cabbage, onion, bean sprout, house soy, egg noodles   |    |
| <b>Star Fried Rice</b>   | 15 |
| edamame, carrot, bean sprout, onion, egg, cremini mushroom, house soy  |    |
| <b>Thai Crab Fried Rice</b>  | 23 |
| jumbo lump crab, thai herbs, asparagus, tomato, green onion, egg, cucumber, jalapeño & red chilies, chinese sausage                  |    |

## Additions

Your choice to add to any dish:

- Wild Prawns (6) 10
- All Natural Duroc Pork Tenderloin Strips 8
- Grilled Gold Canyon Steak Strips 10
- Grilled All Natural 'Never Ever' Chicken Breast 8
- Organic Local Non-GMO Tofu 8
- Fresh Asian Vegetables 9